

macdonald **FARM** journal



Convocation at Macdonald College

Lambs for Easter — Next Year . . . Page 6

June, 1964

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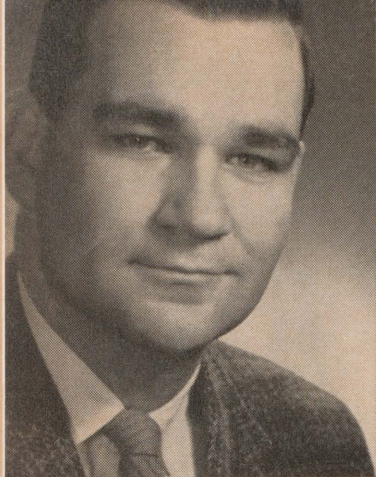
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OUR COVER: Photo by Brian Smith. Convocation at Macdonald College, May 29, '64.



INSIDE

THE EDITOR'S COLUMN

Let's Start Celebrating '67 Now!

IN LESS THAN THREE years from now — in fact in 31 months — Canada will begin celebrations of 100 years of Confederation. It will be the biggest celebration this country has ever seen. And rightly so! Why shouldn't we celebrate? We've managed to hold together, although shakily at times, for nearly a century. Despite our severe geographical barriers, despite our many lingual differences, despite our parochial thinking nondoers, we have managed to survive as a nation. This is reason enough for us to kick up our heels — for Canada to act as a gay young lady about to leave adolescence — ready to join in the excitement of a new job.

The machinery that will make this celebration something to remember has already been working full time. Many Canadians have been caught up by the enthusiasms of Canada's Centennial Commission's top man, John Fisher. He's told us of big spending plans — at least \$100 million in joint federal-provincial plans in addition to the large sums promised by companies, individuals and municipal governments.

Mr. Fisher has told us of plans to have Confederation train visit every province in Canada. He's told us of special festivals that are being planned — of programs designed to encourage young people to travel within Canada.

But what does this mean to people in the towns, villages and countryside of Canada? What does it mean to a storekeeper in St. Louis de Ha Ha, Quebec, or a farmer in Elbow, Saskatchewan? Canada's Centennial might mean to these and many others, a trip to Expo '67 in Montreal. It might mean their sons and daughters participating in the 4-H Interprovincial exchange visits.

Whatever the case, each Canadian should plan NOW for some personal centennial project — for something in addition to the opening of a new museum or the announcement of a scholarship program.

It is not the size of project that is important. It's the quality that counts. There are so many things an individual could do. Bettering oneself through additional education is one way. Travel to other parts of Canada, reading about Canada's history, tracing your family tree, learning another language are all ways an individual could celebrate the centennial. Whatever the case, the need for each and every Canadian to have personal centennial project is just as important as the bigger, more flamboyant celebrations.

Now is the time to decide on a personal project and to start doing something about it. This way you'll be all ready to join the spirit of '67, feeling confident that you've accomplished something.

In addition to your personal objectives, you won't likely be able to escape centennial planning on a community basis. You'll be involved in beautifying your communities, in adding a special section on Canadian history to your Municipal library, and in producing a local pageant. You'll also be taking time to visit Expo '67 and to entertain foreign visitors in your homes.

These projects all require plans, *now* is the time to begin. Let us be able to say on New Year's Eve, 1967, "what a terrific year this has been — for me, my community and for Canada!"

Mark Waldron



Dave White uses a jackhammer on the Burlington Skyway Bridge, Ontario.

The Indian population in Quebec is increasing every day. Better health facilities, better food supplies and more employment opportunities have meant better lives for most Indians. Yet adult education still remains a problem. Here are some of the advances made in bringing adult education facilities to the English-speaking Indians in Quebec.

QUEBEC INDIANS . . .

they can paddle their own canoe!

MISTASSINI, Maria, Winneway, Restigouche, — these names spell unfamiliar places for most Canadians — yet they are the homes for several hundred Indians in Quebec. White men call them reserves, the Indians call them "home", a place where they can feel comfortable in the presence of friends, a place where they can speak their minds and be heard, and a place where they can be sure of receiving government relief!

Most of their homes in Quebec are happy homes. They have at least one car, a television set, new furniture and lots of children. And yet something is wrong — there is a discontent that becomes obvious as soon as you set foot on a reserve. Phrases such as, "but we're just stupid Indians!" greet your ears, while the next phrases tell about the money that one of the local boys has made as a steelworker in New York.

"We can't find any leaders," complains one Indian, "and we can't even co-operate by being followers." Another Indian who speaks Micmac, English and French, complains about the lack of recreational opportunities on the reserve. Another, a Micmac, is proud of the accomplishments of the local hand-icrafts co-operative. No wonder, she's the manager of this most successful Indian venture.

Yes, there is confusion. Indians in Quebec are confused about their primarily rural values and how they fit in

an urban economy. They wonder which language they should be learning. They ask about the preservation of their culture. They're all questions that are complex and yet they have a meaning for every Indian in Quebec.

But one thing all the Indians have in common is the realization that no matter what they do, education is the most important step in survival. And this means not only education of children but of adults as well. This is why it is so encouraging working with Indians.

This is why the Extension Service, on the request of the Department of Indian Affairs, is organizing the first week long course for English-speaking Indians in Quebec on the subject of community development and co-operatives.

The course is scheduled for the second week of June. There will be 25 Indians coming all the way from the eastern shore of James Bay to the Gaspé coast. From Sunday until Friday they'll have an opportunity to sit down together and discuss their mutual problems: "How can we improve the recreation facilities on our reserve?" "How can we get better employment opportunities?" "We need more capital for our co-operative, where do we get it?" It's hoped that by the end of the week they will have a better understanding of solving their own problems, as well as meeting many of their kin from other areas of the province.

What will the course accomplish? It's hard to say. It is hoped that similar courses might be offered on the reserves. It's possible that these leaders will return to their communities with a better understanding of people and how they live and work together. It's possible that they will be better prepared to accept more local responsibilities. It's hoped that each will become a teacher in his or her own right in his respective community.

Judging by the enthusiasm from the tribal councils on many reserves, such a course is just what they are looking for. There's the young Indian woman, Françoise, from Maria on the Gaspé coast, who is organizing young people into Brownie groups. There's the Grade 11 student from Restigouche who is organizing a junior choir. And there are many others asking such questions as how do we get people interested in co-operating and once they're interested, how do we get their continued support?

Resource staff will consist of members of the Macdonald College staff, as well as Mr. Milt McCullough from the Department of Citizenship and Immigration, Ottawa, who specializes in community development. Along with representatives from co-operatives and credit unions, it's hoped that this can be the spark for a new venture for the Indians that attend. Then, too, it's a good example of one of many ways that Macdonald College can help people help themselves.

Lamb For Easter — Next Year



Twin or triplet lambs, hybrid vigour and market quality are the aims of Roger Brantford's cross breeding program.

By Walker Riley

Roger Bradford turned to sheep-raising for the Greek Orthodox Easter market to make his marginal farm more profitable

YOUNG LAMB at Easter, roasted whole over grape-wood coals, brings back nostalgic memories for thousands of New Canadians. For families who have come from Greece and the Balkans, this greatest festival of the year means friendship, family reunions, and hospitality to all comers. No stranger would be permitted to pass the gate without an invitation to share the hot roast lamb and a glass of good red wine.

Now, in their adopted country, it is not always easy to carry on the old customs. For one thing, of course, city apartments have not the facilities for roasting a whole lamb. And another reason — suitable lambs are very hard to buy.

This past spring, buyers for this special market scoured the country. Many came back with their quota unfilled. It is a puzzling fact; this country produces only half enough lambs for home

use. And very few of those are ready for market by Easter.

For 240,000 Canadians of Greek Orthodox faith, Easter this year was May 3.

One man who is producing lamb specially for this market is Roger Bradford. His farm, beautifully located, looks out over the Ottawa River, not too far from Lachute, Quebec.

Each spring, buyers from Montreal find their way to his door to contract for any lambs he may have ready. They like to find animals that are well fleshed, but not too fat, 30 to 50 pounds in weight, and, oddly, they prefer ones that have black faces. Roger sells on a flat-rate basis; the price works out close to 50¢ a pound live-weight.

Just how the Bradfords got into the sheep business is a long story. But, briefly, soon after their marriage, Roger and Ora found themselves on this farm

we must call marginal. Out of 270 acres, only 80 could be cultivated. The soil, though good loam, was in places no more than six inches deep over bedrock. In the spring, it was too wet to work; in the summer too dry. Great slabs of rock in the fencerows bore silent witness to the efforts of past generations to build it into a good farm.

Sheep seemed the only answer. The Bradfords bought their first small flock of Suffolks from the grand old shepherd of Argenteuil County, Erskine McOuat. Roger kept on his job in town, while Ora looked after the sheep during the day.

Now ten years later, the flock numbers 70 head. The old dairy barn has been remodelled into three comfortable, room pens; the fences have been replaced with close-woven wire. The house is modernized and comfortable; the grounds are neat and attractive.

And now there are Karen, age seven, and Chris, five, to do their small share of the chores.

But Roger doesn't expect this farm over to carry the 300 ewes he figures necessary to make a good living from sheep. Perhaps some day, he will find the farm he wants, and the means to buy it. In the meantime, he has little choice but to be a part-time farmer. A half-hour night and morning takes care of the feeding; weekends and holidays go for fencing and field work. Sometimes, during lambing season, sleep goes short. But altogether, the Brantfords find it quite a satisfying way of life.

Fencing is one of the big jobs; a month a year of spare time goes on that. Roger has little patience for patching old wire; he aims to replace 100 rods a year with 32-inch hog fence. Then he can forget about that section for a few years.

Haying, too, is another major job; it uses up most of his vacation time. Roger grows the hay, mixed alfalfa and timothy, on another farm two miles away. Last summer, he put up 2400 bales; two-thirds of it was in the barn before the end of June without a drop of rain on it. He has his own mower, but depends on a custom baler. "Hay quality is as important for sheep as for any other livestock," he says. Oats are grown only on those fields he has to reseed.

The 80 acres at home are used mostly for pasture. "It's a low stocking rate," he admits, "but in my case it is cheaper to fence a few more acres than to spend money for seed and fertilizer." He moves the flock from field to field to break the parasite cycle, and holds a good pasture ready to "flush" the ewes in August.

Bradford brings his ewes off pasture in November. A few weeks before lambing in January he starts feeding grain. As long as his own oats last, he feeds a mixture of oats, bran and oilcake, up to 1½ pounds per ewe per day. Then he switches to 16% dairy ration. "Grain fed before lambing is worth more than at any other time," Roger says. In a corner of each pen, he provides a "creep" where the lambs get all the grain they can clean up in 20 minutes, twice a day.

Hay is fed on the floor. The 70 ewes clean up 12 or 13 bales a day. Very little extra straw is needed for bedding.

Most of the lambs have gone to market before it is time to turn the flock out to pasture in the spring. This is one of the main reasons Bradford likes the Eastern lamb trade. "I can't pasture a lamb all summer and take all the risks for an extra \$3.00," he says. "The lambs that are too late for Easter still catch the good summer market."

Last summer, he left the flock out overnight only once. On that night, six ewes were killed by dogs. He re-

ceived compensation out of the dog tax for those lost, but it was weeks before the flock would go near that pasture again. Old shepherds all agree that instant, ruthless action must be taken against such predators. Even with this loss, he says, "Dogs are an excuse, not a reason for going out of sheep."

Roger has found that the new drug, thiabendazole, has simplified worm control. He drenches the ewes once before going to pasture, and again in the fall. For ticks and lice, he prefers spraying to dipping, a month after the sheep are clipped.

Bradford depends on a travelling professional to do the shearing. This man does the job in a day and a half, and charges 60 cents per head. In addition, he takes the responsibility for trucking the fleeces to the Canadian Wool Growers Cooperative at Lennoxville. Last year, for his 562 pounds of wool, Roger received a cheque for \$220 and the compliment, "Wool very well put up." A deficiency payment from the Canada Department of Agriculture added to this revenue.

The choice of breeds for market lamb production has long been a subject for discussion. In the Lake St. John area of Quebec, Leicesters and Cheviots are being crossed to produce a prolific, heavy milking ewe. This half-bred then can be mated to a Down ram, such as the Suffolk, to give carcass quality in the market lambs. In

(continued on page 17)

The Brantford farm dairy stable has been converted to roomy sheep pens.



Fashion and Facts about Food

Fad diets and food cults can be harmful to health. The best rule is not to overeat, learn the facts about the way the body uses foods and follow Canada's Food Guide approved by the Canadian Council of Nutrition.

MODERN MAN, living in an affluent society, worries very little about getting enough food. In fact, he tends to forget that it is essential for survival. Thus, he is uninterested in the problems of food production and in learning about the nutritive value of food and its use by the body; even though scientists have proved that a proper balance of food nutrients is necessary for the maintenance of health and for assuring, not only a long life, but an active life in old age.

The North American, particularly, in contrast with his ancestors and brethren in under-developed countries, tends to ignore the fact that his physical existence depends almost entirely on a continuing supply of food, and occupies his thoughts with earning money to buy a home, a car or other goods which have become important to him — food he takes for granted. As his income increases, the proportion of his income which he spends on food decreases, along with his awareness of its role in his life.

But in earlier times, and even today in less sophisticated and less wealthy countries, the struggle to obtain enough food to sustain life, obsessed men's minds. It is not surprising that our ancestors attributed mystic and religious significance to those foods which appeared to be more important than others. Primitive man developed taboos and customs about the use and preparation of foods, based on the accumulated experiences of the tribe. We moderns in the well-to-do countries can choose what we will eat and we now have

access to scientific knowledge which has provided an adequate explanation of how the body uses food to maintain health. Yet so deeply are the old patterns of thought established in us, as a result of our long tradition of half knowledge based on folklore about food and feeding rituals, that we continue to believe some of the old myths and react to food in ways which often cannot be justified in the light of knowledge.

The reasons why scientific facts are ignored and people deliberately practice poor food habits or follow fad diets are to be found first in the complexities of our human personalities. Food is so closely interwoven into the fabric of human lives, whether we recognize this fact or not, and we all react to food in a way which is highly individualistic and is the result of our home backgrounds and our taste preferences developed during childhood. For instance, our experiences in the home at mealtimes are still part of us and may affect our reaction to food as adults, and the pattern of our daily lives as adults influences the type of meals we consume and the way we think about food. It is not surprising, then, that most people cling to their long-established habits or ideas about how and what to eat, and meal patterns, once developed, are hard to change.

In spite of the available knowledge about food and nutrition, the strange phenomenon of food fads and cults is a particular feature of the countries where food is abundant. How do these start and why do they flourish? Cer-

tain ones wax and wane over the years. Old fads are frequently reactivated by those who prey on the gullibility of others and who are ever on the alert to exploit their fellowman to make money.

This is possible, even today, because many people who are otherwise well educated have little or no knowledge about nutrition and are seldom concerned about their own ignorance on this vital subject. They may develop poor food habits in childhood and since little or no emphasis is placed on the importance of good nutrition for health in our educational system, a large proportion of our population reaches adulthood with a very hazy and uncertain knowledge of nutrition, plus deeply rooted feelings on the subject of food as well as habits or customs developed in their home environment.

In general, very few people change their habits. Of the few who do, many embrace food fads promoted by pseudo-scientists or promoters. In recent years such persons have been remarkably successful in promoting the idea that certain foods such as black strap molasses, and "natural" foods grown on organically fertilized soil only, are essential for health and vitality.

Of course you must purchase these foods from a reliable source, at a price which is high. It nearly always transpires eventually that the promoter has made a small fortune on the side. People who follow such fads never seem to doubt the facts presented in the pseudo-scientific literature peddled by the advocates of their cult. Stranger still, they never seem to wonder why the Government Departments, charged with protecting the health of the people, don't jump at the chance of solving the health problems of the nation by supporting these "wonder" foods.

One explanation given for the acceptance of food fads is the fact that people who become members of such groups often find companionship in being part of a group which follows

certain practices. In some cases the food fad is not necessarily harmful, though it may be if practiced for a long period of time, or during the growing years. Also, the food habits followed as part of the fad may be an improvement actually on their previous habits, so that the individual feels that it has benefitted him and he becomes convinced of its virtues and helps to promote it further.

It gives him something to talk about and since most people are egocentric, they enjoy talking about their food likes and dislikes and their theories about diets. Since the average person has a very hazy knowledge about nutrition, he is seldom in a position to argue the point with a food faddist who is so positive about his erroneous facts.

Sometimes others are influenced by the force of the personality advocating the diet. A good example of this can be found in the film stars who advocate eating "natural" foods only — who secretly does not want to be as good looking and as popular as a film star!

Groups promoting the use of fad diets or special foods often satisfy a social need for the individuals who attend meetings or receive mail from the promoter sponsoring the idea. With modern means of communication the food faddist can be made to feel important by the promoter or quack who takes a real interest in his welfare. To a person who is lonely or who feels neglected, this is food for the soul as well as the body and he or she can be enrolled as an ardent enthusiast who accepts the promoter as a reliable informant and refuses to listen to any contrary opinions.

The most insidious advertiser is the person with qualifications in medicine or science who deliberately warps or bends the truth for his own gains. Much of what he says is true and it is particularly difficult to steer people away from accepting all his advice. In so many of these cases it is later proved that this person actually has money invested in a firm which is producing one of the foods that he is advocating for health. But it may take months before he can be curbed and in the meantime thousands of people have followed the cult. True, in many cases it is harmless, only expensive, but it points out the fact that there is a vast ignorance about the nutritive value of food which is not restricted to the uneducated in our society.

How can you tell a fad from a fact? The first thing to do is to learn the basic rules about good nutrition. The Department of Health and Welfare through its Nutrition Division, makes available to all Canadians a guide of foods to eat daily, for health. This has

been approved by the Canadian Council on Nutrition which is made up of reputable nutritionists from across Canada. The basic facts about good nutrition are very simple. Eat a variety of foods from the five major groups; (1) milk, (2) fruit, (3) vegetables, (4) bread and cereals, particularly whole-grained, (5) meat and fish (include eggs, liver, cheese), each day.

Canada's Food Guide can be obtained from your Provincial Health Department. If you are overweight cut down on, or delete, sugar and dessert dishes, first. If you know nothing about nutrition you may want to acquire a good general book on the subject, one which can be recommended is **Food Without Fads** by E. W. McHenry, published by J. B. Lippincott Co. Ltd., New York, 1960.

Food fads and fashions will undoubtedly continue to appear and disappear. As long as people are prepared to believe that any one food can have special significance in promoting health, someone will leap at the opportunity of exploiting their gullibility. The basic facts essential to understanding nutrition are that we require certain nutrients which are found in food to build the body from birth to adulthood and to maintain and repair the tissues.

In addition we require energy for warmth and work. These nutrients are found in many different foods and in varying amounts. To ensure an adequate supply of all the essential nutrients throughout life we should consume a variety of foods. True, some of the food processing methods may remove or destroy small amounts of important nutrients. But at the same time, these processes are essential to prevent spoilage and to permit the transportation of perishable items.

By eating a wide variety of foods we should be able to safely overcome any losses in the processing or preservation of individual foods. The Food and Drug Directorate of the Federal Government is our watchdog to see that harmful substances are kept at a minimum. It should therefore be unnecessary for the average person to buy special foods or to embark on special diets, in order to maintain good health.

Of course, diets which are recommended by physicians for their patients are planned specifically for certain conditions and should be followed, but only by the person for whom they are prescribed, in the same way as medicine is only taken by the patient, and not by his or her family or friends. For all healthy people, the rule is: follow "Canada's Food Guide", do not overeat, learn the facts about the way the body uses food, learn the nutritive value of foods and ignore fad diets and food cults.

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Quebec Department of Agriculture and Colonization.

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**PHOTOGRAPHS BY
OMER BEAUDOIN**



Hugnette Lachance harvests oats on her father's farm at Deux Montagnes.

GRANT FOR THE TRANSPORT OF REGISTERED AND CERTIFIED SEED

With the aim of increasing the yield of grain in less favoured regions, the Hon. Alcide Courcy, Minister of Agriculture and Colonization has decided to encourage the use of superior *registered* or *certified* seed by paying the cost of transportation at an average rate of 30¢ per 100 pounds.

This subsidy applies to the following counties:

Beauce	Lac St-Jean	Richmond
Compton	Lavolette	Roberval
Frontenac	L'Islet	Saguenay
Gatineau	Megantic	Sherbrooke
Jonquière-Kenogami	Papineau	Stanstead
Labelle	Pontiac	Wolfe

Only registered or certified seed of the following kinds and varieties is eligible for this assistance:

Oats: Glen, Garry, Roxton, Shefford;
Barley: Champlain, Montcalm, Park-
land;
Wheat: Selkirk.

In order to qualify for this subsidy, selling organizations (cooperatives, syndicates, dealers) must submit the following documents to the Department of Agriculture and Colonization:

An invoice showing the number of bags and the name of the variety;

A label for each bag mentioned on the invoice.

(The customer's invoice must also bear the words: "less the transport grant made by the Department of Agriculture and Colonization".)

Claims for payment of this grant must be accompanied by the aforesaid documents and be presented to the Farm Management Service of the Department of Agriculture and Colonization before the 1st of July 1964.

All claims which do not conform to the above requirements will be refused.

The Deputy Minister of Agriculture and Colonization,

ERNEST MERCIER

THE CARE OF YOUNG DAIRY HEIFERS

There should not be any doubt in a dairy farmer's mind that the yield of his herd depends to a considerable extent on the choice and care of young heifers raised to replace the older animals.

It goes without saying that the future milk producers should be bred from good milking cows: hence it may often be more sensible to buy females from a proven line than to rear them oneself. This may turn out to be the cheaper method in the long run, involving less risk of getting undesirable dairy types.

According to certain estimates, from 5 to 15% of calves die before reaching the age of twelve months, half of the deaths occurring during the month following their birth. Mr. Bruno Gélinas of the Quebec Department of Agriculture and Colonization points out that these losses are heavy enough to persuade cattlemen to do everything they can to reduce them to a minimum.

During her first four weeks, a heifer should be fed nothing but milk, regardless of what rations she may receive later. Some well-meaning farmers continue

after the first month, but there is a risk that, if this is done, the animals will grow too fat and their milk-producing organs will not develop normally.

A few days before she is due to calve, the prospective mother should be put into a clean pen containing ample litter and not exposed to draughts. It is important to let the calf drink the colostrum, or first milk from its mother, which contains certain ingredients indispensable to the health of the young animal, particularly vitamin A and the antibodies that confer immunity to calf-hood diseases. Before the calf is allowed to suck, the cow's udder should be washed with an antiseptic solution and a little milk should be squirted from each teat so that the calf does not imbibe any germs that may have got into them.

When the calf is a few days old, it should be put into a thoroughly clean, well-bedded calf-pen. The quantity of milk to be fed to it daily equals one pound for every ten pounds of live weight. Starting when it is about ten days old, it may be given a little dry meal in its feed-box to get it used to this new diet. It should also be given some good alfalfa or clover hay to help the rumen to develop. At the age of about three weeks to one month, the diet should be changed gradually.

It is better to put calves into individual, disinfected pens rather than tie them up, as used to be the custom. It is important to change the litter as often as may be needed to keep the animals in a clean and sanitary condition.

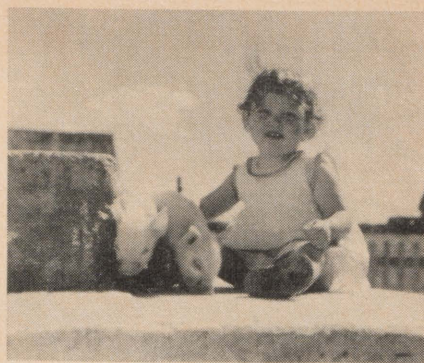
Calves born in spring do better indoors: it is preferable not to put them out to pasture before autumn when the weather starts to turn a little cooler. As a general rule, calves thrive better inside.

EARLY WEANING OF PIGS

The following recommendations are made by Mr Alphonse Deschênes of the Quebec Department of Agriculture and Colonization for the guidance of hog raisers:

Farmers who raise a fairly large number of hogs should wean their piglets when they are about three weeks old. This advice is intended for competent persons who have good brood sows and a comfortable piggery.

Early weaning favours an increase in the number of litters per sow and also an increase in the number of piglets. Moreover, the average weight attained by the young pigs when they are around 7 or 8 weeks of age will be greater.



Lisette Rivest with two of her father's piglets at Laverlochere at Temiskaming.

When a sow comes in heat following early weaning of her litter, she is in better physical condition for breeding than if she had fed young ones until they reached the age of 7 or 8 weeks.

It has been found that young pigs which get accustomed to feeding themselves on a good pre-starter meal when they are very young, make better gains than those suckled by their dams.

According to Dr. Léon Mathieu D.V.M., the practice of early weaning, when successful, can be a means of reducing the number of runts, because competition around the feed hopper is less fierce than it is around the sow's teats.

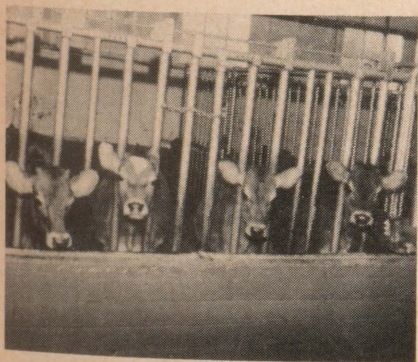
Experiments carried out at a number of places have shown that early weaning is possible and that piglets can be weaned at a very early age and still be raised to be well-developed and sturdy animals.

At the University of Nebraska, piglets weaned at birth and kept away from older pigs were successfully reared free from atrophic rhinitis and virus pneumonia.

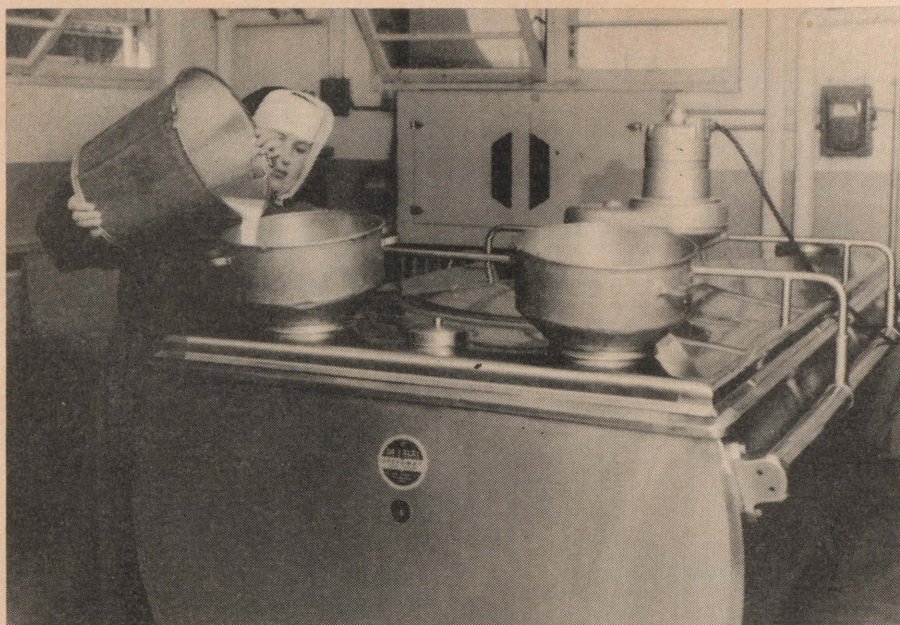
As to whether the piglets should be weaned at two weeks or at three weeks, the correct decision will depend on the weight of the litter.

In any case, the whole litter should be weaned at the same time so that the sow will dry up in a short interval. In large piggeries, piglets are separated into two groups: those that are poorly developed and those that are normally developed. As a general rule, piglets have a tendency to die at birth rather than at weaning time.

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.



Young Jerseys waiting to be fed on Ellen Beit-Speurer's farm at Massawippi.



Sister Marie-Noelline empties milk into a cooling tank on the farm of her community at Lachenaie, L'Assomption

THE TRANSPORT OF MILK IN BULK

Advantages and disadvantages for the dairy and for the milk producers

IN RECENT YEARS, profound changes have taken place in the field of dairy-farming equipment, in keeping with the trend to increased industrialization. The appearance of new equipment on the market has somewhat changed the methods used on dairy farms. The latest of these innovations to affect our methods of milk production and transport is the cooling tank, which is used in conjunction with transportation by tank trucks.

This method of shipping milk by tank truck is practised in some places in Ontario, particularly Toronto and Oshawa, and to a very considerable extent in the United States. The idea originated in California in 1933, since when it has been adopted in most of the States. The method has also been adopted by a number of dairies in the Province of Quebec, and both dairy farmers and processors are satisfied with it.

The change from the time-honoured system of shipping in milk cans to that of cooling and transportation in tanks

is not one that can be made in a day. However, when the two interested parties — owners of dairies on the one hand and producers on the other — have studied together the real advantages of the system, it tends to become more widespread.

Points to be considered by owners of dairies and farmers are as follows:

Advantages for the dairy

- 1) Milk of better quality:
 - a) control of methods of milk production;
 - b) more efficient cooling.
- 2) Saving in labour:
 - a) reception simplified.
- 3) Saving in refrigeration:
 - a) milk already cooled on the farm.
- 4) Saving of steam:
 - a) eliminates washing of cans;
 - b) use of cold skimming.
- 5) Saving in space and equipment:
 - a) space available for other purposes.
- 6) Better relations with producers:
 - a) increased collaboration on the part of producers;
 - b) new spirit of pride among producers.

Advantages for milk producers

- 1) Elimination of losses of milk cream:
 - a) no draining of cans;
 - b) no frozen milk;
 - c) weighing in the tank.

- 2) Marketing of a high-quality product:
 - a) milk has a better flavour owing to faster cooling;
 - b) lower bacterial count.
- 3) Reduction in handling:
 - a) no longer necessary to put cans into cooler and take them out again;
 - b) in some cases (where pipeline is used) it is no longer necessary to handle milk pails.
- 4) Improvement in relations with owners of dairies:
 - a) no more disputes over the weighing and sampling of milk;
 - b) the producer himself can verify the weighing of his milk.
- 5) Greater efficiency of cooling tanks:
 - a) faster cooling;
 - b) cheaper cooling.
- 6) More efficient milk production, i.e., costs reduced:
 - a) costs of labour and time spent in milking diminished;
 - b) premium may be earned for better quality;
 - c) cost of transportation reduced;
 - d) producer saves time by not having to deliver;
 - e) cost of buying and replacing cans eliminated.

However, it should not be assumed that this new system of handling milk

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offers nothing but advantages. The installation of cooling tanks involves a considerable financial outlay by dairies as well as by milk producers. It also involves some disadvantages to both.

Disadvantages for the dairy

- 1) Reorganization of the milk route until 100% of producers have changed over to bulk cooling;
- 2) Organization, at least temporarily, of two separate places for the reception of milk;
- 3) Purchase of tank trucks for transporting milk;
- 4) Purchase of an automatic system for washing tanks;
- 5) Purchase of additional reserve tanks;
- 6) Employment of a driver with a milk tester's certificate to drive the tank truck.

Disadvantages for milk producers

- 1) Remodelling or rebuilding of the farm milk-house;
- 2) Cost of cooling tank;
- 3) Cost of operating cooling tank;
- 4) Washing of cooling tank;
- 5) Upkeep of the road into the farm;
- 6) Elimination of the small producer.

(Translated from "Le Québec Laitier", December 1962, page 23.)

MEETING OF THE QUEBEC SOIL FERTILITY COMMITTEE

The Soil Fertility Committee of Quebec, which is responsible for co-ordinating research concerning the fertility of soils, held its fifth annual meeting in Quebec City on February 20.

Findings

A consideration of the problems dealt with in this branch of science has shown that, of the 300 soil series which have now been mapped, only about 15 have been adequately studied. Moreover, the mineral requirements of a number of crops that grow in our environment have not yet been determined. Methods of soil analysis have not been calibrated for use in Quebec. The number of scientists engaged in this field is diminishing year by year. This has resulted in an alarming shortage of trained personnel. The Soil Fertility Committee has considered it advisable to warn the Quebec Agricultural personnel and the Research Council has welcomed the suggestions made.

Grouping of soil types

With a view to facilitating the task of the research workers, the 300 soil types and series so far listed have been classified into 45 groups on the basis of certain common characteristics. Ex-

periments concerning fertility can thus be concentrated on a representative soil from each group.

Laboratory analyses

The determination of potassium, calcium, magnesium, and exchangeable or assimilable phosphorus does not present any problem. On the other hand, the determination of nitrogen and some of the trace elements presents many difficulties, because standard analytical procedures either do not exist or have not been adapted to Quebec soils. Calibration of analytical methods in terms of Quebec soils and the plants that grow in them is called for.

Elections

During 1964, the executive of the soil Fertility Committee will consist of the following members: Dr. G. J. Ouellette, president; Dr. B. P. Warkentin, vice-president; Dr. J. L. Dionne, secretary; and, in an advisory capacity, Messrs. A. Mailloux and L. Choinière.

SHEARING SHEEP AND PACKING FLEECES

Good shearing and clean fleeces are two things that the sheep raiser should keep in mind if he wants to produce wool that will fetch the top price, advises Mr. M. A. Dionne of the Quebec Department of Agriculture and Colonization. In 1963, the price of wool was established at about 60 cents a pound, depending on quality and counting the deficiency payment of 20 cents a pound made by the government of Canada.

A clean fleece is one that is free of tags, seeds, chaff and pieces of straw and hay in the region of the neck, shoulders and back. A V-shaped rack with the upper part made of tongue-and-groove boards and the bars spaced 3½ inches apart will allow sheep to feed without getting their necks and backs covered with fodder. When forage is being fed to sheep or when their litter is being changed, care must be taken not to shake any hay or straw over their backs.

The precise date of shearing will depend on weather conditions. A fine, warm and dry day is ideal for the task. If sheep are in a warm, dry sheepshed or barn there is no harm in shearing them early, even prior to lambing time; although a ewe should not be shorn less than two weeks before she is due to give birth. Pregnant ewes should be handled gently and carefully to avoid accidents.

Shearing should be done when the fleeces are dry, on a low platform or

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a clean floor, or on a large sheet of canvas, so that bits of hay straw do not get into the wool.

Dark-coloured wool from the head and legs, and soiled locks should be taken from the fleece and put into a separate small sack.

When the fleece has been removed from the sheep, it is placed on the floor with its shorn (or "flesh") side down. One side of the fleece, about a third of its width, is folded inwards and then the other side is folded on top of it. The fleece is next rolled up, from the rump end to the shoulder, so that the best grade of wool is on the outside, and tied securely with paper twine. Binder twine should never be used for this purpose the fibres from it damage the wool and lower the quality.

The individually rolled and tied fleeces are then packed in jute sacks for shipment. Producers who wish to take advantage of the payment made by the government in 1964, in addition to the price paid by the buyers (about 25 to 40 cents a pound), must ship their wool to mills or warehouses registered with the Canadian government.

As regards diet, before a pre-starter ration is prepared, the possible reaction of the 20 day-old animal's system to the various components of the meal should be known. In this connection, Dr. Crampton of Macdonald College has come to the following conclusion, after a study of the apparent digestibility of the different components of an ordinary pre-starter ration in the case of young pigs aged 3 to 7 weeks: Older pigs digest some components of the ration, especially fats, more easily.

Repeated experiments have shown that a young piglet's system has less difficulty in digesting certain proteins. From birth to eight weeks of age, a piglet's stomach is an organ in full course of development and has a very limited capacity. Discrimination should therefore be exercised in the choice of feed-stuffs to be used in preparing a pre-starter meal. Milk casein is superior to other animal and plant proteins used in feeding piglets. Young pigs have marked preferences for certain foods and these preferences should be taken into account. The transition from a liquid diet to a solid diet should be made gradually.



Ayrshire cattle belonging to Mr. J. Pichette, St-Pierre, Ile d'Orléans. In the background on the north shore of the St. Lawrence, rounded summits of Laurentians.

The Isle of Orleans

The most French part of the Province of Quebec, the Isle of Orleans, is still a treasure house of manners and customs in the old French style.

Farmed in European lines, the land could support an agricultural population of 10,000.

THE ISLE of Orleans in the St. Lawrence just below Quebec was so called in honour of the brother of the King of France. Seen from the Beaupré side (the north bank of the river) the oval landscape of the island presents a chequered pattern of grasslands and cultivated fields.

In the words of R. Blanchard, "In spite of the progress of a developing agriculture, the Isle of Orleans is still a treasure house of manners and customs in the old French style. It has remained the most French part of the Province." To the human interest of its population is added the picturesque aspect of the site; beautiful, old, solidly built farm-houses; charming rural scenes set against an incomparable skyline; the great river, the graceful lines of the suspension bridge, the waterfall shining in the distance; the patchwork of farms; the institutions and industrial establishments on the north shore of the river with their background of mountains; the softness and peace of the south bank and, westward, the craggy heights of Quebec and Levis.

Since the conquest, the economic life of the inhabitants has changed somewhat. In 1933, Blanchard described its agriculture as having become "at least to some extent intensive, under the influence of the large market offered by the nearby city of Quebec". Since 1933, the trend towards intensification has become more marked and is likely to continue, for (in the words of this authority) "farmed on European lines, the land could support an agricultural population of up to 10,000". It should be pointed out that, except for a ship-building yard (Filion's) at St-Laurent, no industry, not even the logging concerns of Montmorency county, has attracted the workers of the island.

Area: The Isle of Orleans, some 40

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miles around, has a total area of 46,000 acres: its 388 farms occupy 44,000 acres, 16,773 of them under cultivation. It is rather surprising that there are still 15,863 acres of uncleared land on the island.

Soil: The soil is of alluvial origin and for the most part a light loam; but in the centre of the island there is a band of clay soil about 15 linear arpents (2878 feet) wide, still wooded and dotted with moraine deposits.

The soil tends to be clay loam in the parishes of Sainte-Famille, Saint-Pierre, and Sainte-Pétronille; mainly sandy in the south part of the island, and half of the one and half the other in Saint-François.

Population: The island had a population of 4,735 in 1956, or 442 more than in 1941. During those 15 years, however, the agricultural population declined by 256.

The population, which is entirely rural, is grouped in six parishes: namely (in order of importance) Ste-Famille, Saint-Jean, Saint-Laurent, Saint-Pierre, Saint-François, and Saint-Pétronille.

Agriculture: The agriculture of the island is based on dairy farming, but with considerable market-gardening and fruit-growing. The farmers of Saint-Pierre and Saint-Jean send to Quebec 1,500,000 pounds of fluid milk annually, while, on the island itself, 10,700,000 pounds of milk are transformed into 403,000 pounds of butter, mainly by the cooperative society of Saint-Pierre and also by a syndicate at Saint-Jean. In addition, several thousand pounds of fine cheese are made, as a domestic enterprise, by Mr. Gerard Aubin.

Sale of animals off the island is limited, nevertheless, 10,900 pigs, 48,000 hens and chickens plus 8,500 broilers and 4200 turkeys are disposed of annually, and also 425,000 dozen eggs.

As regards market-gardening and fruit-growing, the island's production amounts to 1,220,000 quarts of strawberries, 14,400 quarts of raspberries, 75,500 bushels of apples, and some special crops such as late potatoes, onions, and leeks. There are also two

nurseries — one at Ste-Famille, the other at St-Pierre — which sell 250,000 strawberry plants, 100,000 raspberry canes, and 3,500 young apple trees a year. Some of the farms have small maple groves, whose total annual production averages 10,200 gallons of syrup and 5,500 pounds of sugar. In addition, there are many plum trees on the island.

The production of various kinds of vegetable transplants and flowers should also be mentioned. There is a fur-farm with 2000 mink at Saint-Laurent. Some years ago, the Quebec Department of Fisheries and Game released several thousand pheasants on the Isle of Orleans, Ile aux Grues, and Ile aux Coudres.

New Farms: Under the terms of a policy administered by the Quebec Department of Agriculture, sons of farmers are helped to establish themselves on the land. This is a sort of five-year plan of agricultural establishment based on the principle of subdivision of farms with a view to preventing emigration to remote areas and preserving the opportunity for family cooperation with all its many advantages. The policy was initiated in 1936 by Mr. J. H. Lavoie, former director of the Provincial Horticultural Service, and others. The father of the family gives at least 30 arpents (25.4 acres) of arable land, and the government contributes professional advice and direction, fruit trees, 100 head of poultry, glass for hot-beds or cold-frames, seed grain, etc., up to a value of \$800.

A number of agricultural enterprises have already been established in this way and have proved the merits of the system. Perhaps the most interesting of such new farms is that of Mr. Arthur Deblois at Ste-Famille, on which there are already 800 apple trees in bearing, 40,000 tomato plants, 800 hens, and 100 pigs. In 1952, 25 new establishments were started on the Isle of Orleans under this policy. Another creation of the Provincial Government is the Zoological Laboratory at Saint-Laurent directed by Mr. Paul Morisset.

Cooperative Enterprises: Cooperative farm enterprise on the island is one of

the best examples of the Provincial Government's accomplishments in the field of agriculture. The Isle of Orleans Agricultural Cooperative Society, with its headquarters at St-Pierre, had a turnover of \$1,267,760 in 1959. Dividends paid up to the present time total \$286,100. Founded by the late Oscar Ferland in 1940, the Society has embarked in turn on a number of different activities: feed, butter, egg-grading, incubation, apple-storage (15,000 bushels), handling of strawberries, sale of livestock (pigs, butcher cattle, poultry).

In 1961, the Society had 224 members, i.e. about 50% of all farmers on the island, or about 75% of the actively practising farmers. From 1948 until quite recently, it benefited by having as manager the dynamic J. C. Pelletier, now director of rural development and co-ordinator of planning under ARDA at Quebec. This cooperative is continuing to develop, with the building of a large cold-storage, quicker sale of fruit and vegetables, freezing and canning of horticultural produce and, perhaps soon, jam-making. The storage also benefits members of the local eel-fishers' syndicate.

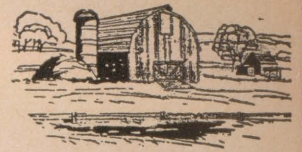
This agricultural cooperative society has the distinction of being the only one on the island. The farmers have not shown a desire to start separate cooperative enterprises in the different parishes, nor to embark on specialized, monocultural crop production. (The question of overhead expenses seems to be a deterrent). The members show a keen, practical sense: for example, when they were invited to increase their investment from \$50 to \$300, and later to \$500, 95 per cent of them agreed willingly. This is not surprising, indeed it is traditional: it was at Ste-Famille in 1862 that the first rural group in the Province of Quebec was organized under the name of "The Parish Agricultural Education Association" for the purpose of studying family problems, agricultural production, and the establishment of young people.

The Isle of Orleans is a fine example of our agriculture and of French civilization in Canada.



The Better Impulse

NEWS AND VIEWS OF THE
WOMEN'S INSTITUTES OF QUEBEC



A YEAR WITH THE Q.W.I.

Annual Report Publicity 1963-64

THE PRIMARY AIM of WI Publicity is to bring our organization to the attention of the public, to make our purpose and our projects known to as many as possible.

In the year 1963-4, thanks to the unfailing efforts of publicity conveners, most regular branch and county meetings and projects have been well reported in local papers. Special activities and programs have received additional coverage, often with pictures, even some headlines. Some branches and counties express their appreciation of the cooperation of the press in the form of a resolution. A subscription to the paper in question, in the name of the branch convener of publicity is another method of expressing thanks.

The Macdonald Farm Journal, published monthly, has a section for WI news — articles of particular interest to WI members, special plans or projects, some office information, a brief condensation of the monthly activities of all branches. Items are written and/or submitted by WI members. All QWI members receive this publication, free of charge, courtesy of the Provincial Department of Agriculture.

A few items on the WI, including fair coverage of Mme. Van Beekhof's visit, appeared in the Montreal Star, and the Montreal Gazette. Perhaps a definite effort on our part to supply more information and more items would bring more printed lines in these newspapers which are widely read throughout the Province and elsewhere.

Use of the radio as a publicity outlet is limited. In the Eastern Townships where there are local private stations, four counties make regular WI broadcasts, usually monthly, with occasional special broadcasts: these branches achieve excellent publicity. Also have a monthly spot on WIKÉ, Vermont. One county enjoys a free service for WI news and activities on a New Brunswick

station (CKNB), for which they are grateful. Three other stations, one each in Montreal, Quebec, and Ottawa, carried a single spot announcement of three separate events. Radio publicity, therefore, is good in one section only, and for the rest of the province is practically non-existent.

Television publicity is even less available. No branches reported any TV work.

Many branches have meetings where the central theme is publicity. Speakers were heard on a wide range of subjects.

Discussions, panels, quizzes, contests and brief items also were featured.

Two discussions merit special mention: One branch, whose members speak several different languages, discussed the advisability of splitting the Institute into an English-speaking section, and a French-speaking section: unanimously agreed to stay together, and help each other to learn a second language. Another branch, the only one in its county, had to consider whether to continue sending publicity to the local paper, now composed of 90% French reading: agreed they should continue to do so.

Trips to Historical Museums at Dunham, Chambly and Carrillon were arranged. Several individual members visited Hoddless Home, and Stoney Creek.

Roll Calls on Publicity included widely varied Topics of WI interest.

Conventions: All County Conventions or meetings have been attended by appropriate delegates, with good reports returned to the branches. Most branches sent delegates to Provincial Convention, the usual reason for non-attendance being the prohibitive cost of travel.

Federated News: The Federated News is subscribed to by many branches, and many individual members. Most

branches use material from it, either occasionally or regularly. Other publications used are the Macdonald Farm Journal, the Countrywoman, and the Terre et Foyer (Cercle de Fermières publication). Almost all publicity conveners have, and use, the pamphlet "How to Handle Publicity". Few branches availed themselves of pamphlet material on publicity, through the office at Macdonald College.

Special Activities

History of the QWI has been prepared by Mrs. Gilchrist, to be available this summer. Work on Canadian Mosaic continues. Dunham working on their Historic Site (First Institute in Quebec was at Dunham — Jan 1911) — with hopes for dedication this summer. Gaspé County has four new branches.

In these many ways, publicity for the QWI is carried on. From the Annual Reports received by this convener (20 counties to date — the four still to be heard from are our new counties, where the system of reporting is not yet fully carried out) it is evident that all members are aware of the importance of publicity. From the tenor of the reports it is generally agreed that the QWI obtains its best publicity from the activities and projects which it sponsors, or manages, or to which it lends assistance: e.g.,

- projects for school children — school fairs, public speaking contests, a dental clinic, skating rinks, prizes, bursaries, etc.
- adult projects — handicraft, sewing, cooking courses, French classes, salvage drives; fair booths, fair projects (Farming in Early Years exhibit, poster project), handicraft sales, UNICEF Hallowe'en collection, etc.
- community — contact with councils, Chambers of Commerce, etc.

for specific reasons — e.g. — request for change in highway markings for better safety at given danger spots; service of WI members on Fair or Agricultural Boards. Publicity is understood. Good efforts are being made in this area of QWI work. It is to be hoped that further outlets will be pursued, and attempts at ever-increasing publicity made.

Mrs. H. E. Palmer,
Provincial Convener Publicity,
Quebec Women's Institutes.

FROM THE OFFICE

There will be the Handicraft Exhibit as usual at Convention. We received many compliments last year. Let's make it even better this year. Entries in the Salada Competitions will also be on display.

The QWI Fashion Show will be Thursday afternoon. Other events to be arranged in time for your programs.

The date for the dedication of our memorial at Dunham is July 15 at 2 p.m. The hostesses are planning light refreshments, but as they have no facilities for serving meals, visitors are asked to either bring their lunches or get them on the way. It looks like a Big Day.

CONGRATULATIONS again to **GASPE COUNTY**, who report formation of another new Branch, **SANDY BEACH**, where 11 members were enrolled, officers elected, and the filling of Christmas Stockings initiated as their first work project. Welcome!

Christmas Stockings for Canadian Save the Children Fund were well supported in 1963: it will be so again in 1964 with many branches reporting the making of stockings, collection or donations of articles for contents, and plans for packaging and shipping.

Branches are supporting the FWIC project of articles for sales at National Convention, with the requested one item per branch already sent by many. Items sent include maple sugar, hand-made aprons, crocheted handbag, pot holders, etc.

Support for our Canadian UNESCO project continues, with more branches purchasing Coupon #367.

MME VAN BEEKHOFF HONORED

Mme. Geerda van Beekhoff of the Netherlands, President of the Associated Country Women of the World, was summoned to the Dutch capital April 30th and, to her surprise and pleasure, was made an Officer of the Order of Orange-Nassau in Queen Juliana's Birthday Honor List.

This news was brought back by Mrs. G. D. Harvey, Past President of the Quebec Women's Institutes, who had renewed acquaintance with Mme. van



Mevrouw Geerda van Beekhoff
van Selms

Beekhoff during a recent trip to Europe.

It will be remembered that last summer Mme. van Beekhoff visited both the United States and Canada. In Canada she crossed the continent visiting the Women's Institutes in the different provinces and also taking a trip into the Northwest Territories to see the new branches there.

Mme. van Beekhoff's husband was made a Knight of the same Order in 1960.

Mme. van Beekhoff received this invitation to The Hague upon her return from Africa where she was visiting our Associated societies. She was also planning another trip to India.

Lamb for Easter ...

(continued from page 7)

the same way, western Range ewes, (basically Rambouillet) can be used in a cross breeding program.

Roger likes his Suffolks and Suffolk crosses. He is using at present two Dorset Horn rams with the hope that they will improve summer breeding.

Normally, the breeding season comes with the shorter, cooler days of autumn. Roger tries to shift this period into August by simulating fall conditions. He brings the flock in to the cool, dark barn early in the evening. The rams, incidentally, never go out to pasture. He wants to try feeding grain at this time, as well as reserving a good pasture; a flock improving in condition at breeding time is likely to have more twins.

This, then, is the story of one small farmer and the special market for which he caters. In these days of big-business in agriculture as well as industry, of surpluses and marketing boards, of automation and cost-price squeeze, it is refreshing to find someone who has chosen to be a little different, someone who is showing that there is room for individual endeavour, room for a small operation profitably filling a need.

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GRANBY HILL celebrated its 40th Anniversary in April, with a festive meeting, and a three-tiered Birthday Cake.



Seated: left to right: Miss Alma J. Sample, 94 years of age, holding little Miss Barbara Shanks of 7 months; Mrs. Rita Robinson; Mrs. Clara Ryder, Mrs. Blanche Coupland; Mrs. Elsie Ossington; Mrs. Marjorie Payne, Mrs. Hilda Rutherford. Standing: left to right: Mrs. Jean Crossfield; Mrs. Cynthia Dunn; Mrs. Helen Shanks; Mrs. Margaret Neil; Mrs. Muriel Coupland; Mrs. Alfred Neil, Mrs. Flo Neil; Mrs. Margaret Robinson, Miss Sherry Drew; Mrs. Winnie Drew and Mrs. Mary Sanborn.

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THE MONTH WITH THE W.I.

ABITIBI EAST: MALARTIC held successful sewing course; appointed delegates to Leadership Course.

ARGENTEUIL: BROWNSBURG discussed article on choosing a Centennial Rose for Canada; heard Mrs. L. L'Heureux talk on Pottery, describing types of clay, method of shaping pottery, use of glazes with samples shown; coffee party and bake sale held. **DALESVILLE - LOUISA** entertained Brownsburg with a film "Horn of Plenty", showing fruit growing, processing and marketing by the Fruit Institute of Ontario. Recipe booklets distributed. **FRONTIER** held grandmothers' meeting, with grandmothers telling anecdotes of former days; millinery course held. **JERUSALEM-BETHANY** heard Mr. Norman McGeorge, Pres. of Argenteuil Agricultural Society give a résumé of the organization of the first fair, 1828. **LAKEFIELD** read current events; contest on "know your trees"; quilt made, to be sold. **PIONEER** heard Mrs. F. Bradford, School Nurse tell of her work with school children, and the close cooperation of the school nurse with the County Health Unit, the CNIB., Children's Service Centre and Retarded Children's Committee; quilt being made. **UPPER LACHUTE EAST END:** demonstration by florist, Mr. B. Tessier on arrangements of table centres; housecleaning tips was the roll call.

BONAVENTURE: BLACK CAPE welcomed a new member. **GRAND CASCAPEDIA** donated to Student Council's Year Book, at New Richmond High School, and to Save the Children Fund. **PORT DANIEL** donated to Hot School Lunch program. **MATAPEDIA HELD** a delightful social evening with a substantial fund realized: President's Dinner held; gift presented to member who is moving away.

BROME: ABERCORN entertained County president, who was guest speaker; household-saving hints given. **AUSTIN** rented books from McLennan Travelling Library; worked on plans for Annual Bazaar, to be held in August; discussed some aspects of Bill 16; observed memorial silence and paid tribute to Mrs. Galla, correspondent for 10 years from the branch's English "Link". **KNOWLTON'S LANDING** held discussion on diet and nutrition; Cottons for Cancer, and contributions collected. **SOUTH BOLTON** learned

about nursing in the home, and what contents should be in a First Aid Kit, from their speaker, Miss Miller, school nurse; discussion of home nursing and dieting. **SUTTON** received letter, with enclosed picture, from their little "adopted" Italian girl; practical discussion on need for keeping dogs tied or indoors on garbage collection days, until collection is completed; petition to be placed before Council to this effect.

CHATEAUGUAY - HUNTINGDON: All branches sponsored the WI public speaking contests, in six local schools, making arrangements, judging, donating prizes, etc. These are annual contests and have proved their worth over many years. **AUBREY-RIVERFIELD** members brought and bought a parcel; approached Councils on Make Canada Lovelier projects. **DEWITTVILLE:** entertained two foreign students, one from Southern Rhodesia, one from the Philippines, at their meeting, and in their homes; guest speaker was Mrs. J. Manning, who gave a world trip travelogue with slides; Skating Rink Committee continues to work, even when there is no ice, are painting cabin and boards. **DUNDEE** held discussion on Something New in School today, with valuable information gained on Cuisiniers Method of Arithmetic, TV., recorded lessons, need for more French; held card party. **FRANKLIN CENTRE** was hostess Branch at County Public Speaking Finals; **HEMMINGFORD** visited Shawinigan Industries Kitchen at Valleyfield; saw slides of model kitchen, with demonstration by dietician of Chinese cooking, and use of new small electric cooking appliances; Coupon #367 purchased. **HOWICK** held quilting and Pot-Luck Dinner, with two quilts made; one donated to fire victim, one to Red Cross; donation to Save the Children Fund; **HUNTINGDON** heard Mr. L. Sanderson, manager of local Bank of Commerce speak on origin of permanent banks, Canada's present system of chartered banks, the many phases of the banks' work, and employment opportunities; received payment for Salada symbols. **ORMSTOWN** heard Dr. John Whitehead, Vet. Surgeon, speak on The High Cost of Keeping Alive, an analysis of reasons for high cost of animal medicines; arranged for salvage drive for Salvation Army.

COMPTON: BURY remembered sick

and shut-ins at Easter; sent Easter basket to Veterans' Hospital; presented life membership. **CANTERBURY** discussed Cookshire Fair project, and Centennial Project; **COOKSHIRE** heard talks on Trees, The Adelaide Hoodless Home, a public-speaking prize winner re the U.N.; saw film on Maplemount Home; donated to Sherbrooke Hospital. **EAST ANGUS** welcomed a new member; making cocoa for school lunches; several members working on Salada contest items. **EAST CLIFTON** subscribed to Northern Lights Bulletin; brought articles for Save the Children fund. **SAWYERVILLE** heard talk on paint and decorating by representative of the Glidden Co. **SCOTSTOWN** donated school prizes and to Cancer Society; collected for Red Cross.

GASPE: DARTMOUTH RIVER, as a newer branch, is now well organized, and is filling Christmas stockings as one of its projects; held a candy sale with good financial reward. **HALDIMAND** entertained their County President as speaker. **MURDOCHVILLE** held their first Annual meeting, which was attended by the County President. **WAKEHAM's** roll call was "What I value most in my kitchen"; amusing contest in identifying newspaper ads held; flowers sent to sick member. **YORK** made a presentation to Mrs. Herbert Palmer, who has a record of eight years perfect attendance at monthly meetings; talent money brought in; roll call named a pleasant event of the past year.

GATINEAU: EARDLEY exchanged recipes; arranged Ottawa and Winter Fair lists; donated prizes to two schools; papers on "Spices" and "Tea Bags" by Mrs. H. Nugent; contest on the neatest darn in a man's sock won by Mrs. J. Kennedy. **RUPERT** heard suggestions for keeping physically fit; collected for Red Cross; donated to burned-out family; paper on TV — Radio Survey by the WI. **WAKEFIELD** learned about Elizabeth Blackwell, first woman doctor in United States, who established first hospital for women and children; held Red Cross Blitz. **WRIGHT:** demonstration on making felt slippers by Mrs. F. Downey, and on sewing by Mrs. E. Kelly.

MEGANTIC: INVERNESS saw slides of WI Exhibit at Macdonald Royal; finished Dresden plate and a patchwork

quilt, one apron; mittens brought in and sold. KINNEAR'S MILLS entertained County President; donated to Sherbrooke Protestant Hospital, and to CARE; Home Economics article read.

MISSISQUOI: COWANSVILLE enjoyed visit from County President, who brought County and Provincial news; plan to continue sponsorship of their child in Jamaica. DUNHAM also entertained County President; renewed Federated News Subscription; for roll call, members brought an antique and told about it. FORDYCE entertained County President; speaker was Mrs. (Dr) G. Bisson telling of trip taken with her husband to Cancer Congress held in Moscow, 1962. STANBRIDGE EAST heard further plans re unveiling of plaque at Dunham; demonstration on making of lampshades by Mrs. A. Dryden.

PAPINEAU: LOCHABER held discussion on Unitarian Service, Blood donations and other service work; observation contest won by Mrs. R. Johnson.

PONTIAC: CLARENDON entertained Mrs. Kelley, County President; donations for Verdun Protestant Hospital brought in; assistance given to Hospital Auxiliary. FORT COULONGE heard papers on "The First Phones in Renfrew" and "How the Shamrock Came to Ireland"; two members had perfect attendance in past year. QUYON discussed county scholarships and which it agreed to continue. SHAWVILLE working on Clean-up Campaign.

RICHMOND: CLEVELAND presented cups and saucers to six members with perfect attendance; contest on squares won by Miss F. Fletcher; bulbs distributed to each member, to be grown and judged in the fall. GORE members brought their oldest treasured possession, one of particular interest being a newspaper, dated 1844, brought by Miss M. Watt; diapers made and sent to Cecil Butler Home; quilt blocks to be made up and distributed. MELBOURNE RIDGE welcomed a new member; catered to a banquet; donated to Sherbrooke Hospital; sale of remnants donated by Eaton's; cookie contest won by Mrs. G. Johnston. RICHMOND HILL contest on Christianity won by Mrs. J. Hawker; baby shower held. RICHMOND YOUNG WOMEN responsible for May Radio Broadcast. SPOONER POND held apron contest, won by Mrs. A. Coddington for her hand-made apron with band of weaving at bottom, this apron to be sent to FWIC Convention; best machine-made apron won by Mrs. E. Knowles; aprons were auctioned; new member welcomed.

SHEFFORD: GRANBY HILL welcomed two new members; entertained

County President; discussion held on Bill 60; roll call gave short cuts in house-cleaning with members concluding that there were no real short cuts — just good hard work. GRANBY WEST held Tupperware demonstration; entertained families and friends at a social evening. WATERLOO - WARDEN had County President as speaker; donated schools prizes for improvement in three subjects, in three different grades.

STANSTEAD: AYERS CLIFF received letter from Lady Nuttall; canvassed for the Blind. HATLEY had Mrs. Lemon, County President as speaker discussing County news, the School Fair, how to obtain welfare assistance where needed; discussion of Quebec-grown potatoes and need for improved marketing. STANSTEAD

NORTH also discussed Quebec grown potatoes, with suggestions on improved packaging and cleaning; spring poems read; card and corsage presented to a member, Mrs. Drew on her 54th wedding anniversary; campaign to raise funds to repair Red Brick Schoolhouse got underway with a food sale.

TWO MOUNTAINS: OKA held a hobby show, with each member bringing a sample of her hobby. Hobbies included basket-making, rug-brading, dolls' beds, oil coloured photographs and quilting, etc; Baby knitting entered for Salada Contest; sewing for Convention Fashion Show.

VAUDREUIL: HARWOOD welcomed four new members; enjoyed films dealing with Agriculture — "Harvest Time", "Cattle Ranch" and "Blueberries"; purchased Coupon 367.

COUNTY PROJECT

Chateauguy — Huntingdon County sponsored its 25th Annual Public Speaking Contest recently.

Public Speaking contest for pupils from Grade 4 to 11 are held in six local schools, under the sponsorship of all 8 branches. First place winners in local contests compete in County Finals, which were held this year at Franklin Centre. Mr. J. Brash, retired supervisor of English for the Provincial School Commission, was judge, and gave high praise to the contestants for the quality of their speeches, the originality of material, and their ability

to arouse and to maintain the interest of the listeners. The WI appreciates the cooperation of teachers and school boards in this valuable extra-curricular activity, and feels that 25 years of interest in this project, attest its worth.

First Place Winners in the Annual County Public Speaking Contest, Chateauguy — Huntingdon, were Donald Fidko, Hemmingford, Grade 8-9; Donald Marshall Ormstown, Grade 6-7 Jim Ficko, Hemmingford, Grade 4-5, Mary Hebert, Hemmingford, Grade 10-11.



Winners in the various classes in Chateauguy-Huntingdon County Public Speaking Finals are shown: Back row: Left to right: Mary Hébert, Gary Allen, Donald Ficko, Toni Cyncot, André Schryvershot, Bogden Krawchenko. Front row: Jim Ficko, Donald Sancton, Janice Fraser, Donna Marshall, Debbie Towns, and Diane Allen.

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No. 1 — THE F20 REEL AND THE MODEL 207 SPIN-CAST ROD.

The Rod is produced in Montreal by Major Rod Co. — well known for fine tackle. Made of high quality hollow fibreglass with live tip action that will give you pin-point casting accuracy with a wide range of lure weights and styles. Length 6'. The Butt is of specie cork with full end cap, and pistol grip. Screw locking reel seat for positive grip. Hardened rod guides, provide casting ease and considerable distance. THE CROWN PLANET F20 closed-face push-button spin-casting reel has many quality features. Anti-reverse switch prevents reel handle from turning backward, which means the reel can be used for spinning, spin-casting, trolling or still fishing. Dial type clutch drag gives instant tension control while playing fish. This is one reel you must use to appreciate. Works perfectly with the powerful #207 rod. Reel comes complete with 240 feet of 8 pound test monofilament line and practice plug. Set includes rod, reel, line and plug.



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This is a Canadian-made Major Rod — hollow fibreglass construction, 6'6". Will give maximum casting distance using a wide range of lure weights. Butt is of non-slip specie cork with full length end cap for long years of service. Hardened line guides, provide casting ease, and will give you accurate, professional casts. This rod has balance, strength and sensitivity. THE MODEL F II CLOSED FACE SPINNING REEL has finger-tip tension control clutch drag for easy operation, and which can be used while playing your fish. Set looks as if it cost twice as much. This is a spinning outfit you'll love because it will increase your fishing pleasure and help you get more and bigger fish. Set consists of Rod, Reel, 300 feet of 8 pound test monofilament line and practice plug.

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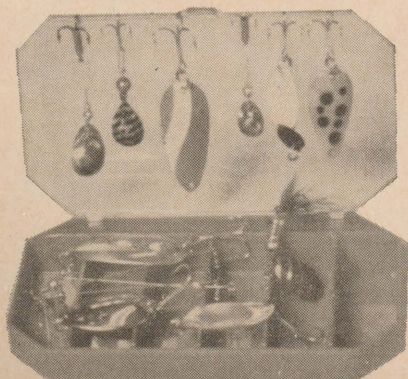
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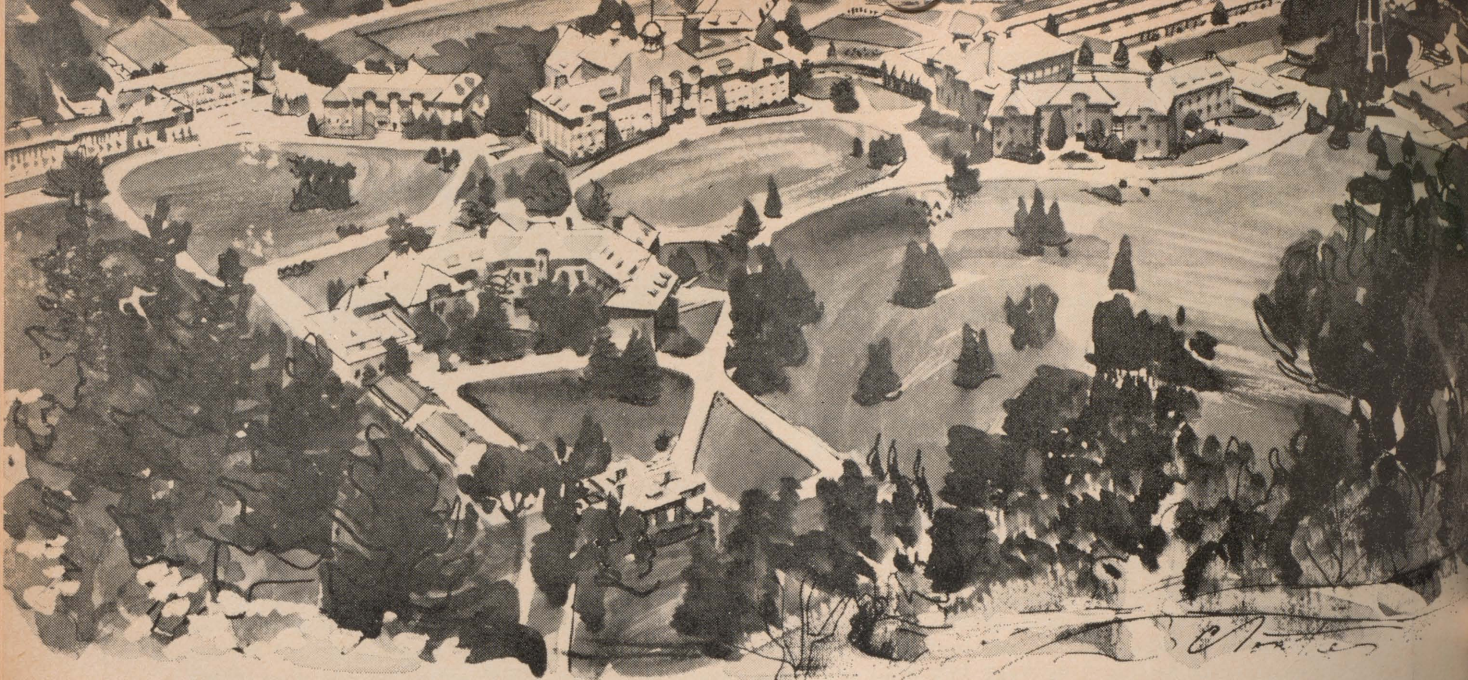
**REGISTRATION ON TUESDAY, OCTOBER 13
FROM 9:00 A.M. — 12:00 NOON**

ENTRANCE REQUIREMENTS

Grade Nine or its equivalent, is required. Students must have passed their seventeenth birthday and they should have a practical knowledge of farm operations.

For additional information apply to:

**The Registrar,
Macdonald College, Quebec,
Macdonald College of McGill University**



COLLEGE PAGE

MAJOR EVENTS

Seve.al hundred people from all over the world will be visiting Macdonald College this summer to attend one of a number of conferences. Here's a partial list of some of the major meetings:

April 29 - 30

Food Management Seminar

May 9

Home Economics Seminar

May 30 - 31

Mountain City Obedience Club

June 3 - 5

Canadian Council for Research in Education

June 8 - 11

United Church Men

June 14 - 19

Indian Affairs Branch Extension Course

June 16 - 20

Canadian Agricultural Economics Society Workshop.

June 22 - 26

Q. W. I. (Convention)

June 29 - Aug. 8

Summer School

Aug. 9 - 15

Florist School

Aug. 18-21

United Church Women

Aug. 25 - 28

Rural Sociological Society

Aug. 28 - Sept. 2

External Aid Briefing Conference

CONVOCATION — MAY 29TH, 1964

Students in the Faculty of Agriculture and the School of Household Science receive their degrees on May 29th at McGill University. There are 60 students who have completed the requirements for the B.Sc. Agr. degree and 24 who have completed requirements for the B.Sc. degree in Home Economics.

PROFESSIONAL APPOINTMENTS

The following Macdonald College staff members have been appointed to the position of professor:

Prof. B. E. Baker Chemistry

Prof. R. I. Brawn Agronomy

Prof. R. A. MacLeod Bacteriology

Prof. H. R. Murray Horticulture

FOOD MANAGEMENT SEMINAR

A new idea in specialist conference days was commenced at Macdonald College at the end of April with the holding of a food management seminar. The theme of the conference, "Management Looks at Food Costs", stirred a great deal of discussion by the more than 100 guests present. The Key panel entitled, "Management's Concern With Food Costs," was chaired by Prof. Brian Dixon, Graduate School of Business Administration, McGill and with the following participants:

Mr. Maynard Doyle, Pres. Montreal Branch Can. Restaurant Assoc.

Mr. W. T. H. Clark, Vice-President Clark Foods Ltd.

Mr. P. E. Jean, Regional Director Food & Drug Directorate.

Mr. J. Kerkhoven, President, Food Executives Assoc.

Mr. D. P. Phelan, Gen. Manager Skyline Hotels (Canada) Ltd.

CONSERVATION COURSE

A conservation course for Boy Scouts is being offered for the first time by the Department of Woodlot Management, Macdonald College. The course consists of six lecture sessions dealing with forest conservation, soil, water and wildlife conservation. In addition, several Saturday field trips are being organized to the Morgan Arboretum and surrounding woodlots. The lectures are offered on Wednesday evenings from 7:00 to 9:00 p.m. for April 29. The Scout leaders and parents are welcome to attend. Professor Arch Jones of the Department of Woodlot Management expressed the hope that similar conservation workshops for Scouters will be held in other parts of Quebec.

ADDRESS TO GRADUATES

Dr. W. H. Brittain, retired Dean of Agriculture at Macdonald College, addressed the graduating students of the Nova Scotia Agricultural College, April 29.

Dr. Brittain drew attention to the rapid, drastic changes taking place, and the need for constant education and re-education. In part, he said, "...there was a time when an undergraduate degree represented a body of knowledge and discipline which set an individual up for life... those days are gone forever."